

Corn Pudding

I found this recipe in one of the mysteries I was reading, Sugar Cookie Murder, by Joanne Fluke (www.murdershebaked.com) . It sounded so good I was dying to try it, so when the pottery ladies had one of our periodic potlucks I decided this was the perfect venue for a test. It passed with flying colors. Everyone wanted the recipe so here it is. I'm going to make it for the visiting grandchildren next. It is a wonderful side dish and so easy because it cooks in the slow cooker.

You need:

1 pkg 8 ½ oz of cornbread mix
2 eggs, beaten
1/3 cup brown sugar, packed
8oz pkg cream cheese (regular not whipped)
16 oz can creamed corn (14 ½ or 15 oz will work)
2 1/3 cups frozen corn kernels
1 cup frozen or fresh tricolor peppers, chopped coarsely
1 cup milk
¼ cup butter, melted
1 teaspoon salt
1 teaspoon pepper

How to assemble:

Soften cream cheese in microwave safe bowl on defrost for 2 minutes.
Stir it up with spoon and then add brown sugar and eggs
Mix thoroughly
Add the cornbread mix and stir to incorporate
Add the cream corn, frozen corn and tricolor peppers, mix everything together
Now stir in the milk, melted butter and salt and pepper
Coat the crock of a 4-quart slow cooker heavily with PAM.
Pour in batter, cover and cook on HIGH for 3 – 4 hours, until pudding is cooked through.
Serves 10-12 people as a side dish.

Notes:

Because I needed this to be finished cooking by 11:00 in the morning, I mixed up the batter the night before and stored it in the refrigerator in the crock of the slow cooker. In the morning I just had to get up in time to start it about 7:00, it turned out perfect.